



Basil Chavicol

Ocimum basilicum

Basil Chavicol is extracted from the leaves and stems of the *Ocimum basilicum* through steam distillation.

Olfactive profile

Fresh, herbaceous and spicy

Appearance

Clear or pale yellow

Botany

Basil chavicol is an annual herbaceous plant that belongs to the *Lamiaceae* family and grows between 30-60 cm (12-24 inches) in height. It has broad, dark and green oval-shaped leaves, and white or pale purple flowers that appear in spikes.

Ethnobotany

Basil Chavicol is a plant native to the tropical regions of Asia. It has a long history of being utilized for traditional medicine and culinary purposes.

Uses/Application

Basil Chavicol is used in flavor, aromatherapy, cosmetics and fine fragrance.^[1]

Technical information

CAS	8015-73-4	Method of extraction	Steam distillation
INCI	OCIMUM BASILICUM (BASIL) OIL	Main components	Chavicol, Eugenol, Methyl Eugenol, Linalool, Methyl chavicol, Cineol, Camphor ^[2, 3]
FEMA	2119		
EC no.	283-900-8		
Botanical name	<i>Ocimum basilicum</i>		
Botanical family	<i>Lamiaceae</i>		
Accepted synonyms	<i>Ocimum basilicum</i> var. <i>thyrsoflora</i> , <i>Ocimum amplexicaule</i>		
Common names	Sweet Basil		
Origin	Vietnam		
Cultivation method	Plantation		
Harvest period	June to September		
Plant part used	Leaves and stems		
		Certifications of analysis	
		SDS	GMO-Free
		Food Grade	Allergen
		Natural Statement	Prop 65
		Origin Statement	
		Certifications and declarations	
			
			